

APPETIZERS



L'ASSIETTE DE CHARCUTERIE
housemade chicken liver mousse
and country pâté, traditional accompaniments 19

L'ASSIETTE DE FROMAGES
selection of 3 cheeses, local and French,
traditional accompaniments 19

ESCARGOTS
Pernod garlic butter 14

CHEESE FONDUE
brie, blue, and goat cheese,
Madeira wine 14

CALAMARI FRIT
lemon, Dijon vinaigrette 18

PRAWNS PROVENÇALE
tomato, Niçoise olives, basil, capers,
Pernod garlic butter 15

STEAK TARTARE*
capers, shallots, Dijon 15

FROM THE SEA



OYSTERS*
half dozen
raw market selection 18

BOUILLABAISSE
prawns, clams, mussels,
saffron tomato broth
petite 22 | full 35

CATCH OF THE DAY
Chef's daily offering AQ

SOUP AND SALAD



FRENCH ONION SOUP
Emmenthal 11

BURRATA AND BEET SALAD
frisée, watercress, candied walnuts,
shallots, sherry vinaigrette 15

SALADE LYONNAISE
frisée, lardons, poached egg 14

SALADE VERTE
butter lettuce, fines herbs, shallots,
Dijon vinaigrette 12

BURGERS*



RACLETTE BURGER
Raclette cheese, maple glazed pork belly,
red wine braised shallots 23

BACON BLUE CHEESEBURGER
fried onions 19

CHEDDAR CHEESEBURGER
lettuce, tomato, red onion 17

PAIN ET BEURRE

assorted artisan breads,
French butter, Maldon salt 5

CLASSIC ENTRÉES



NIÇOISE SALADE*
seared Ahi, egg, haricots verts, olives 25

MOULES FRITES
steamed mussels, spinach, white wine, Pernod garlic butter
half pound 18 | one pound 28

TROUT ALMONDINE
brown butter, roasted almonds, green beans 26

SALMON*
creamy saffron leeks, Brussels sprouts 29

BEEF BOURGUIGNON
red wine braised boneless short ribs, bacon lardons,
baby carrots, button mushrooms, pearl onions,
fingerling potatoes 32

STEAK FRITES*
skirt steak, pommes frites, choice of Bordelaise,
Roquefort butter, or au poivre sauce 32

AVAILABLE AFTER 4 PM

DUCK BREAST
red rice mirepoix,
cranberry gastrique 32



ROASTED PORK TENDERLOIN
roasted marble potatoes, sautéed mustard greens,
apple chutney, apple mustard sauce 28

RACK OF LAMB
parsnip purée,
roasted baby carrots, lamb jus 35

CHEF'S PLATS



CONFIT FRIED CHICKEN
fried chicken leg, mashed potatoes 24

MUSHROOM RISOTTO
wild mushrooms, green beans, carrots,
Parmesan, goat cheese 25

HOUSEMADE GRILLED SAUSAGE
potato gratin, braised red cabbage 19

VEGAN CASSOULET
baby butter beans, smoked Tempeh 23

SIDES



BRUSSELS SPROUTS
lardons 8

MASHED POTATOES
butter 8

GREEN BEANS
shallots 8

BABY RAINBOW CARROTS 8

FRENCH FRIES 8

TRUFFLE FRIES 10

As we support the City of Menlo Park minimum wage increase, a 3% surcharge allows us to provide the hospitality that you have always enjoyed. Thank you for your patronage.

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)

MP 10.20.21